

PRETZEL CRUSTED KEY LIME SQUARES

Crust:

1 1/2 c. pretzel crumbs (about 3 cups of mini twist pretzels BEFORE you crush)
6-8 T. melted butter (I used 6 but a little more might make them less crumbly)
3 T. sugar

Filling:

2 large egg yolks
1 14 oz. can fat free sweetened condensed milk
1/2 c. key lime juice (I use bottled [Nellie & Joe's](#))
1 oz melted white chocolate

Preheat oven to 350°. Spray an 8x8 square pan with cooking spray. In a food processor grind pretzels until they are a fine crumb. (You don't want dust, but you don't want chunks or it won't stay together). In a bowl combine your pretzel crumbs, butter, and sugar. Press firmly into your prepared pan and slightly up the edges. Bake for 10 minutes or until golden. Allow crust to cool. For the filling, combine egg yolks, sweetened condensed milk, and lime juice. Stir until well mixed. Pour into crust and bake for 12-15 minutes or until just set. Cool completely and drizzle with white chocolate. Refrigerate until ready to eat, at least an hour. Cut into squares when ready to serve. Store in the refrigerator. up the sides) and bake for 15 minutes or until golden. I doubled this recipe for a 9 X 13 sized pan. I had some crust crumbs left over but the filling seemed to be just the right amount for the pan.